

RECEIVED
CENTRAL FAX CENTER

→ USPTO

003/012

JAN 10 2011

Docket No. F-8975

Ser. No. 10/566,086

AMENDMENTS TO THE CLAIMS:

Please replace the claims with the claims provided in the listing below wherein status, amendments, additions and cancellations are indicated.

1-12. (Canceled)

13. (Currently Amended) A method for producing a pre-dough concentrate, comprising:

blending at least one thermally modified ground product, yeast and water to form a blend ~~having the consistency ranging from a thick liquid to solid paste~~ including water in an amount of 30 wt % to 90 wt% or which blend is otherwise a suspension, to initiate [[main]] fermentation;

introducing the blend to chilled temperatures in the range of 0°C to 2°C simultaneous with initiation of ~~the main~~ fermentation and maintaining the blend in the presence of the chilled temperatures;

gradually cooling the blend to a temperature of about 0°C to 4°C within 72 hours to form the pre-dough concentrate; and

storing the pre-dough concentrate at a temperature in a range of 0°C and 6°C, whereby fermentation continues to a ~~reduced extent~~ at a reduced rate of fermentation.

Docket No. F-8975

Ser. No. 10/566,086

14. (Previously Presented) The method for producing a pre-dough concentrate according to claim 13, wherein the yeast is selected from the group consisting of directly added compressed yeast, milk and yeast blend, wild cultivated yeast present in ambient air, or mixtures thereof.

15. (Currently Amended) The method according to claim 13 or 14, wherein the temperature of the blend during a part of the [[main]] fermentation is 4 to 8° C.

16. (Currently Amended) The method according to claim 13, wherein the [[main]] fermentation is severely inhibited by cooling the blend to 0°C to 4°C.

17. (Currently Amended) The method according to claim 13, wherein after initiation of ~~the main~~ fermentation, heat generated during fermentation warms the blend to a temperature within the range of 25°C to 32°C, and whereby the gradual cooling of the blend to a temperature of about 0°C to 4°C forms the pre dough concentrate within 72 hours of initiation of ~~the main~~ fermentation.

Docket No. F-8975

Ser. No. 10/566,086

18. (Currently Amended) The method for producing a pre-dough concentrate according to claim 13, 14, 16 or 17, wherein the consistency of the blend is thick liquid to solid paste and the main fermentation is a solid state fermentation.

19. (Canceled)

20. (Previously Presented) A method for producing baked goods, wherein a pre-dough concentrate produced according to claim 13 or 29 is blended with thermally modified ground product, water and cooking salt to form a final dough and is processed in accordance with a conventional direct dough method.

21. (Currently Amended) The method according to claim 20, wherein wheat flour is added to 1.5 to 5 wt. % of further comprising adding wheat flour to the pre-dough concentrate produced according to claim 13 or 29, whereby a final dough is formed, the pre-dough concentrate being present in the final dough in an amount of 1.5 to 5 wt. % and the resulting mixture is processed to form a final dough.

Docket No. F-8975

Ser. No. 10/566,086

22. (Previously Presented) The method according to claim 20, wherein the thermally modified ground product comprises gluten that is at least 60% denatured.

23. (Previously Presented) The method according to claim 21, wherein the thermally modified ground product is present in an amount of 6 to 50 wt. %.

24. (Previously Presented) The method according to claim 23, wherein the thermally modified ground product is present in the pre dough concentrate in an amount of 22 to 39 wt. %.

25. (Currently Amended) The method according to claim 15, wherein the temperature of the blend during the main fermentation is around 6°C.

26. (Currently Amended) The method according to claim 16, wherein the main fermentation is severely inhibited by cooling the blend to 2°C.

27. (Currently Amended) The method according to claim 17, wherein the gradual cooling of the blend forms the pre-dough concentrate, the pre dough

Docket No. F-8975

Ser. No. 10/566,086

concentrate having a temperature of about 2°C within 72 hours of initiating the main fermentation.

28. (Previously Presented) The method according to claim 20, wherein said baked goods include bread.

29. (Previously Presented) The method according to claim 13, wherein the at least one thermally modified ground product comprises gluten that is at least 60% denatured.